

# GOURMET NEWS

All the food news from across the county

## CHAPEL DOWN PUSHES THE BOUNDARIES

CHAPEL Down has been named as one of the London Stock Exchange's '1000 Companies to Inspire Britain.' The report, in its third year, recognises the UK's fastest-growing and most dynamic small and medium-sized businesses.

The first wine producer ever to be included in the report, Chapel Down has shown consistent revenue growth, significantly outperforming its industry peers. Chapel Down's record-breaking crowdfund from 2014 was quoted by the London Stock Exchange as having "blazed a trail in England's winemaking and craft beer market," while the winery was also recognised for its contribution to tourism, welcoming more than 50,000 visitors to Tenterden each year.

Chapel Down produces a world-class range of English sparkling and still wines together with the award-winning range of Curious beers and ciders. It was, this year, also awarded 'Cool



Frazer Thompson (left) and Xavier Rolet, ceo London Stock Exchange Group

Brand' status for the second consecutive year, is one of the UK government's 'Top 50 Food Stars' and won *Kent Life* and *Kent on Sunday*'s Drinks Producer of the Year Award in 2015

Frazer Thompson, ceo, said: "We strive to push boundaries in all areas of our business, whether that be through product innovation, record-breaking crowdfunding or expansion in to new categories such as beer and cider; it is extremely rewarding to be recognised for this."



Caral Betts and Caro Wilson from the 2015 event

## MEET THE SUPPLIERS

Faversham's Macknade Fine Foods is hosting an in-store 'Meet the Suppliers' week from 18-24 April (see also page 78). Including Seggiano, The Wooden Spoon and The Zingiberi Bakery, each supplier will be bringing samples and there will be a chance to talk to producers about how they make their products and what makes them special. Suppliers will be in store 11am-3pm each day and there will be special offers for Macknade Community Cardholders.

The full list of suppliers will be released nearer the date at: [www.macknade.com](http://www.macknade.com).

## Spuds you like

You can discover exciting new potato varieties and how to grow them on a new free online growing course, running until September at [www.thepeoplespotatoes.com](http://www.thepeoplespotatoes.com).

All you need to start is a small patio, garden or even a safe balcony. If you've got the space, a vegetable patch, allotment or smallholding.

The course is being run by Alan Wilson, technical manager for agronomy for Waitrose, who has grown potatoes in his garden for more than 30 years.



## SPICING IT UP

Kentish chefs gathered at the Ramada, Dover for a day of Eastern delight as executive chef Satish Nalli welcomed his peers to the latest meeting of The Chefs' Forum.

Students from East Kent College and Hit Training worked with Satish creating Indian canapés for the 50 culinary experts who were to arrive at midday.

This gave the learners the chance to experiment with authentic spices and master new cooking techniques using traditional Indian equipment such as the tandoor oven.



Satish Nalli demonstrates the tandoor oven



## VEGETARIAN PRODUCERS

Farmers' Markets are a great place to find specialist products. Producer Gloria O'Donoghue sells a range of vegan food at markets in East Kent. "I offer starters, main meals, desserts, tarts and bread that are ready to eat or can be reheated at home," she explains. "They are free from meat, egg and dairy, so suitable for all vegans and vegetarians."

Jane Apps, founder of The Fat Carrot (above), has been vegetarian for 20 years. "I learnt how difficult it was to find tempting, wholesome, vegetarian or vegan food, so I started a business to fill the gap."

As well as producing tasty, nutritious food, Jane makes sure her ingredients are all local and ethical. "Most of our vegetables come from Bourne Produce in East Peckham, and we only use free-range eggs, again mostly local," she says.

As well as attending 11 Markets across West and Mid Kent, Jane does outside catering and supper events. "It's hard work, but the response from customers makes it all worthwhile."

Find which markets Gloria, Jane and other vegetarian stallholders attend at: [www.kfma.org.uk](http://www.kfma.org.uk).

